



## START

### **Fred lemon pepper squid on spinach & ratatouille vegetables w black olive aioli – GF**

Squid tossed w corn flour and seasoning, deep fried tossed with lemon pepper seasoning. Served on fresh spinach leaves topped with ratatouille vegetables (red onion, capsicum, zucchini & eggplant diced and cooked with tomato, tomato paste & napoli w basil served with a black olive aioli (garlic mayo blended w black olives) *(suitable for gluten free & dairy free not suitable for onion & garlic free)*

### **Grilled chorizo sausage, semi-dried tomato & saganaki pizza topped w roquette–**

Grilled pita pizza base topped w a tomato paste, grilled chorizo sausage, semi-dried tomato, cheese & saganaki & cooked in the oven. Topped with lemon & olive oil dressed roquette. *(Traces of onion & garlic very small amount in pizza sauce)*

### **Chicken liver & drambuie pate quenelles w toasted parmesan brioche, dried apple & crisp leek salad**

Chicken livers cooked with onion & sage blended with butter & cream served in quenelle shape on toasted parmesan brioche, topped with crisp fried leek, dried apple and micro herbs *(not suitable for gluten or onion free but ok for garlic free)*

### **Grilled chili & kaffia lime prawns on an asian herb salad w black sesame, lime and garlic mayo- GF**

4 prawns marinated w a chili & kaffia lime mix then grilled served on a salad of watercress, bean sprouts, capsicum, coriander & Vietnamese mint dressed w a little thai dressing & finished w a black sesame, lime & garlic mayo *(Suitable for gluten free, dairy free & onion free not garlic free)*

### **Caramelized fennel, cherry tomato & bocconcini tart tartin -**

Fennel cooked with sugar and vinegar. The fennel is put in a small fry-pan topped with sliced cherry tomato & baby bocconcini, seasoning and top with puff pastry cooked in the oven turned out topped with lemon and olive oil dressed roquette and served w basil oil [basil blended w olive oil cooked then strained to give a green oil] *(Suitable for onion and garlic free not suitable for gluten free)*

**Spinach, cashew & goats cheese cake on saffron crème fraiche w roquette, pear & onion relish – GF** A deep-fried cake made from red onion, cashew nuts, spinach, goats cheese, egg white & corn flour served on a crème fraiche (light sour cream) flavoured w fresh saffron, lemon juice & seasoning & topped w a salad of caramelized onion (onion cooked w sugar & vinegar) roquette & pear w a

lemon dressing (**suitable for gluten free & garlic free not suitable for onion free**)

## **Main**

### **Garlic & cashew crusted lamb loin on shitake mushroom & pumpkin ragout – GF**

Lamb loin marinated w a olive oil & seasoning cooked medium to rare topped w a garlic & cashew crust served on a shitake mushroom & pumpkin ragout (butternut pumpkin cooked w butter, onion & shitake mushrooms, butter seasoning & white wine. *(Suitable for gluten free small amount of onion powder in spice mix and cherry tomatoes can be cooked in olive oil to make dairy free)*)

### **Grilled market fish w a celeriac mash - GF**

Fresh market fish grilled served on a celeriac & potato mash that has been cooked with cream, passed & seasoned *(Suitable for gluten free also onion & garlic free)*

**Sichuan and sesame baked salmon fillet on wok-fried asian vegetables w miso glaze– GF** Salmon fillet coated in Sichuan spice & sesame seeds lightly grilled then baked in the oven (cooked medium rare) served on wok-fried asian vegetables (Bok Choy, Choy Sum, bean sprouts, capsicum, shallots & garlic flavoured w fish sauce & sesame oil served with a miso glaze (miso, water, onion, ginger, chili, palm sugar, mirin, gluten free soy reduced & strained) *(suitable for gluten free & dairy free not suitable for garlic or onion free, shallots & garlic can be left out of wok-fried vegetables to suite onion/garlic free & no miso glaze)*

### **Grilled beef fillet w garlic & rosemary roasted chat potatoes & jus GF**

Beef fillet cooked to your liking served with Jus (beef stock cooked for 3 days then reduced w red wine, tomato paste & balsamic vinegar) Served with chat potatoes that have been par cooked cut in half and roasted w garlic & rosemary *(Suitable for Gluten free, whole cloves of garlic can be removed from the chat potatoes no jus for onion free)*

**Grilled herb crumbed eggplant with a roasted chick pea, spinach, grilled haloumi & roasted capsicum salad w mustard dressing GF** Slice of eggplant, salted, washed & crumbed (Gluten free bread crumbs, herb seasoning, gluten free flour and egg and milk) grilled & finished in the oven served with a salad of roasted chick peas (cooked with dukkah & olive oil) spinach, roasted capsicum & grilled haloumi cheese w a mustard dressing (Dijon mustard, lemon juice & olive oil) also served w a small dish of tomato Napoli (tomato, onion, garlic).. *(Suitable for gluten free suitable for onion & garlic free with no Napoli)*

### **Lentil spinach Dahl w saffron & pea rice, pita bread & condiments - GF**

Traditional lentil Dahl (Bengal lentil, green lentil, black lentil & pink lentil cooked w black cumin, onion, garlic & tomato) served w rice cooked w saffron, turmeric & peas. Condiments – tomato & coriander salad, Mango pickle & cucumber, mint & yogurt sauce (with lemon juice & seasoning) also served w pita bread - *(suitable for gluten free without the pita)*

*bread also suitable for vegan without the yogurt condiment not suitable for onion free but ok for garlic free)*